POULTRY PROCESSING WITH YOUR PMD EQUIPMENT

PREPARING THE BIRD

Completely bleed out the bird. After bleeding, scald and pick as soon as possible.

Feathers soon become difficult to remove if the birds are not picked soon after killing.

How to use it

1. At the start of processing, fill the scalder with water . ,should be kept 1/2 water box's deepness with water height .**{.Immerse the bird in the water and agitate briefly. Check if the wing feathers will come out. If they can be pulled, scalding is complete. If not, dip the bird again. Do not leave the bird in the scalder. Scald just long enough so feathers can be picked. Leaving birds in the water causes unnecessary drops in water temperature and damages the skin. This damage can result in poor keeping qualities of the poultry.Skim dirt from water to keep it clean. Add hot water if necessary to maintain water.)**

2. Turn the thermostat to zero placement

3. Put through the power supply,then the indication light is on red ,just based one the requirement to adjust the temperature to the fitting one ,now green light is turn on heating pipe start to add warm .when the temperature reach to the setting one ,thermostat will shut down the power,green light will be off,the heating pipe will stop working ,when the temperature descend.the thermostat automated to start working again ,green light turn on and the heating pipe also start to work again ,this process is cycling repeatedly,guarantee the temperature is on the set up scope

4. When the temperature of water reach to the setting one ,then can put the chicken into kettle ,users can base on requirement to adjust the temperature optionally.

5. After working period of time .water lever will be lower due to smoke volatilization.

6. When stop working ,turn the thermostat to zero placement and shut down power.

Attention

As with any commercial heating appliance the surfaces of this unit will get hot ,Do not touch the surfaces of the machine while it is in use ,Be careful when operation near other machinery,if your machine is in an area where unwary customers or staff can touch the unit you should provide additional warning signage if necessary.To avoid unnecessary rishs keep this unit out of reach of children.

☐ New used or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation ,or those who are authorized by the manufacturer

☐ Please keep this instruction manual of future reference or hand it to next user

☐ Put off the package to make sure none of the parts is missing or damaged .if there is any doubt about the product,please don not use it and consult it to the experts.

☐ This appliance could be only operator is absent ,please turn off it unit avoid any accidental injury or damage

☐ When it needs to be repaired ,please ask for expert and use the original fitted spare part,it will be dangerous if not following the above requitements

☐ This appliance is just for commercial using ,not for any other use ,otherwise, it may be dangerous

☐ Do not rinse the equipments with water directly .clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

Operation

Before use,check the power supply corresponds to the required as this machine and the switch and insurance fuse is suited with the machine requirement,it should be put on the floor with dependable ..check the all the parts have loose phenomenon or not .

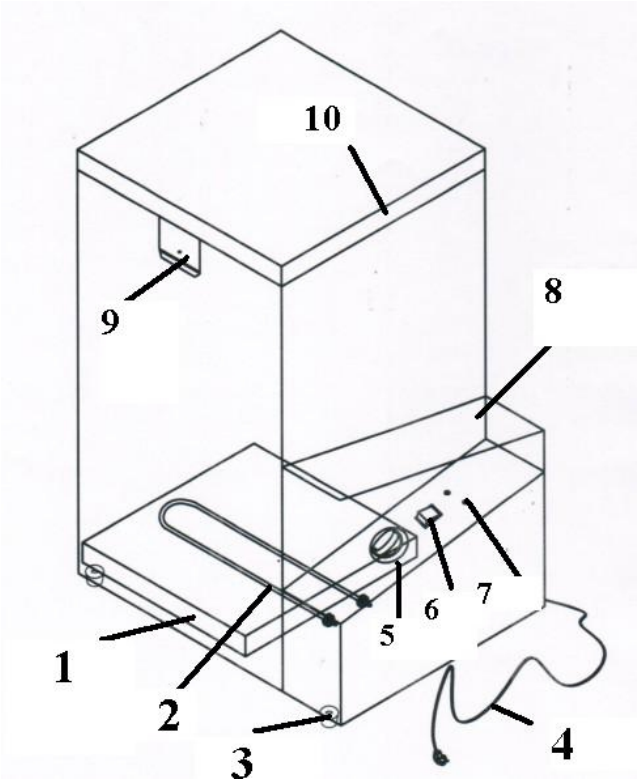
It must be placed on horizontal stably ,should keep the good ventilate environment to avoid heating pip fire .

Specification

Item	Voltage	Power Rated	Power (Kw)	Size(cm)
ES-70L	220v-240v	50Hz	2	35*35*60
ES-140L	220v-240v	50Hz	2+2	50*50*63

USER'S MANUAL

ELECTRIC SCALDER



1	**Bottom plate**	**2**	**Heating element**
3	**Supporting feet**	**4**	**Cable wire**
5	**Temperature controller**	**6**	**Switch**
7	**Indicator light**	**8**	**orifice plate**
9	**cap retaining ring**	**10**	**Cover**